



Butternut Squash Soup

Preheat oven to 375

Ingredients:

- 1 butternut squash, cut in 1/2, seeds removed
- Olive oil
- 1 apple, cored and diced
- 1/2 white onion, diced
- 4 stalks celery, diced
- 6 carrots
- 4 cups broth
- 4 oz. Goat cheese
- Baguette

Instructions:

1. Rub squash and carrots with oil
2. Place carrots and squash face down on parchment lined cookie sheet
3. Bake for 35-45 minutes, or until squash skin is soft
4. Carefully, remove from oven and let cool
5. With a knife carefully peel off skin of squash
6. Sauté onion and celery in medium saucepan for 5 minutes
7. Add apple, carrots, squash and broth
8. Let simmer on low heat, covered for 20 minutes
9. Remove from stove and let cool
10. Blend soup until smooth in blender or with immersion blender
11. Taste and season with salt and pepper, as desired
12. Ladle into bowls
13. Top with slice of goat cheese
14. Serve with crusty french baguette!

